Reserve Component Food Service Workshop 2004

Mobile Kitchen Trailer – Improvement (MKT-I)

Food Sanitation Center (FSC)

Containerized Kitchen (CK)

Multi-temp Refrigeration Container System (MTRCS)

Assault Kitchen (AK)

Modern Burner Unit (MBU)

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Mobile Kitchen Trailer – Improved (MKT-I)

- Ventilation/Circulation
- Cold Storage
- Fluorescent Lighting
- Replacement Griddle
- Cold Weather Kit (Floor Mats, Fabric Skirt, etc.)
- New Fabric
- Can Opener

All components to convert your MKT to an MKT-I are currently available

Food Sanitation Center (FSC)

- Replaces gasoline fired immersion heaters.
- Provide effective sanitation and enhanced safety.

Status:

Procurement of current three sink system that includes three MBU’s in production and fielding with priority to deploying units.

Containerized Kitchen (CK)

Provide a Mobile Field Kitchen Capable of Supporting 800 Soldiers with up to Three Hot Meals Per Day.

Replaces Mobile Kitchen Trailer (MKT) on a 1 for 2 basis in units were consolidated field feeding operations are suitable.

First Unit Equipped: FY02

Containerized Kitchen (CK)

CK Capability

- Designed to cook tray rations through line item A rations
- Onboard 10 kW generator
- Powered exhaust hood
- Spot air conditioning for cook stations
- Hot & cold running water
- Operational to –25F
- P3I prototype with integrated bail bar undergoing evaluation
- 100 plus units produced to date
- Total requirement is for 604 units.
- Fielding to conclude in FY12

Containerized Kitchen (CK)

Avoiding tangled winch cables:

Cranking with the cam locks engaged will tangle the cable.

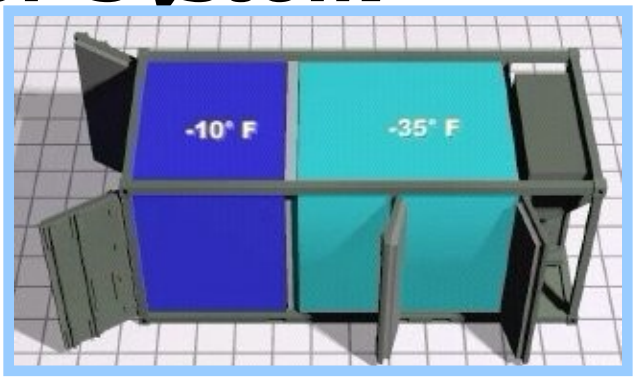
If this happens, don’t disconnect the safety strap.

Untangle the cable and start over.

But don’t forget the safety strap or the cable will tangle

Don’t crank after the wing is down or, you guessed it, the cable will tangle.

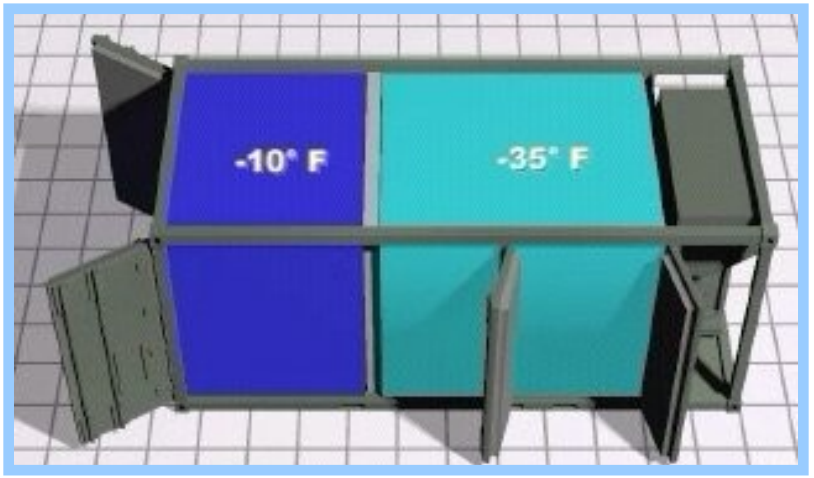
Multi-Temperature Refrigerated Container System (MTRCS)



The MTRCS will:

- Be used by subsistence platoons at corps level and the SBCT’s.
- Transport and store refrigerated and frozen product in a single container
- Feature a moveable partition allowing the container to be tailored to the specific load
- Operate on the move
- Consist of an insulated 8'x8'x20' ISO container with an engine driven refrigeration unit
- Hold rations to support 800 personnel for 2 days
- Keep food safe for 12 hours without power

Multi-Temperature Refrigerated Container System (MTRCS)



- Approved ORD
- Contract awarded Jan 04
- Total of 614 units to be procured
- First Unit Equipped scheduled for FY07
- Fielding is scheduled to continue through FY12

Assault Kitchen (AK)

Mission: Provide a Hot Cook-prepared Meal to Soldiers in Forward Areas and Remote Sites Without Impacting Ongoing Operations.

The AK will:

- Be transported and operated on a HMMWV and High Mobility Trailer
- Have heat on the move capability
- Have the tray ration/multi-ration heater as its primary component
- Be operated by two cooks.
- Support company level feeding in light thru heavy forces
- Be set up and feeding in 15 minutes or less
- Feed 250 hot meals in 90 minutes or less
- Use JP8
- Operate on 120VAC
- Operate on 24VDC vehicle power using a power inverter

Assault Kitchen (AK)

- New start in FY04
- RDTE funded in FY04-05
- Production tentatively planned FY06-11.
- Total units to be procured: 2063
- TRADOC validated ORD at Joint Staff awaiting final approval.
- Currently production is unfunded

Modern Burner Unit (MBU)

MISSION:
Primary heat source for Cooking Operations in All Army Field Feeding Equipment.

The MBU replaces the M2 gasoline burner
The M2 was first fielded in 1959
The MBU was first fielded in 1999 and is used in all field feeding kitchens

STATUS: In production; 2nd contract awarded in June 2003.

FIELDING: First unit equipped in FY99. Fielding will be complete in 2004.

SYSTEM'S PRODUCED: 33,000+ out of 50,000

Modern Burner Unit (MBU)

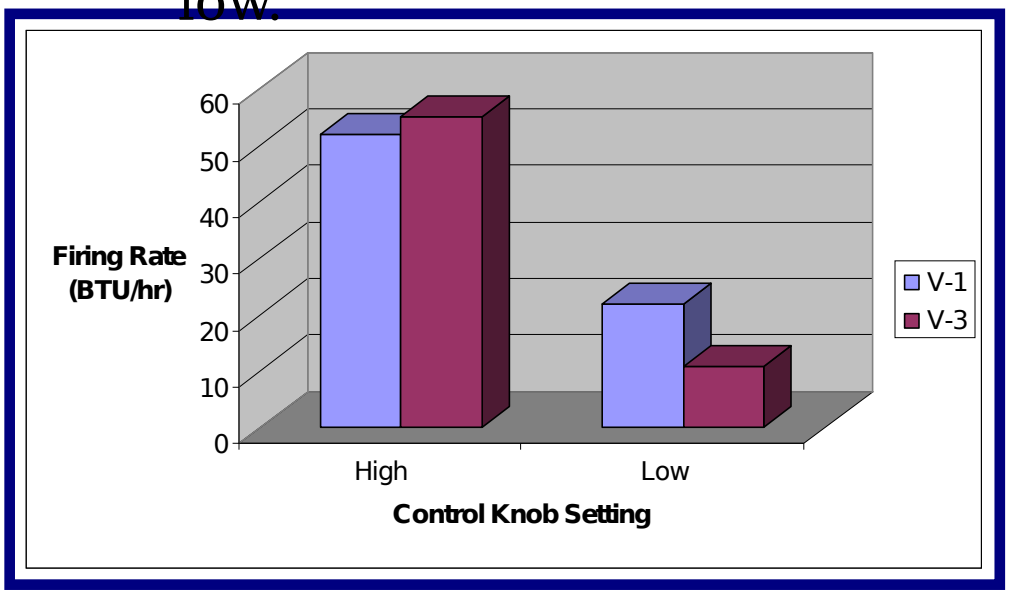
Capabilities/Features

- Same footprint as M2 burner
- Push-button operation
- 28v DC power allows operation from vehicle power as a backup.
  - **The MBU shuts down at 22 volts (before the battery is drained)**
- Burns JP8 fuel
- Refuels in place
- Push button operation

Modern Burner Unit (MBU)

Fuel delivery block upgrade

- Primary purpose: Increase the range of heat output. Lower low and higher high.
- Secondary purpose: Reduce noise made by the MBU on low.



- Contractor applied MWO beginning in May 3, 2004
- Effort will take 3 to 4 years.
- New Fuel Delivery Block comes with new

Modern Burner Unit (MBU)

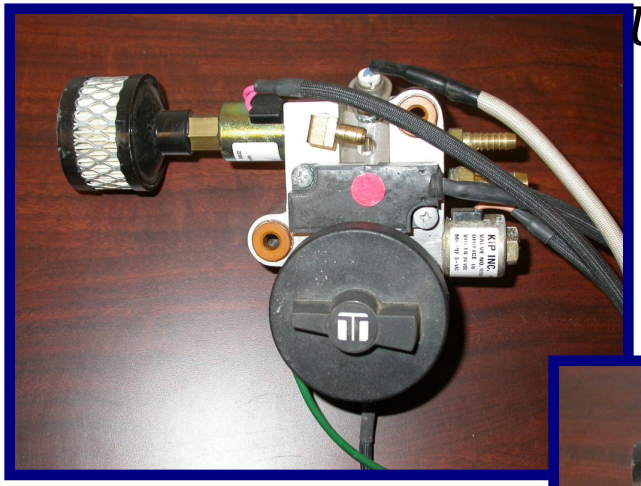
Fuel delivery block

FUELING - DO NOT USE GASOLINE
For manual fueling - see operating instructions
1. Install MBU in appliance
2. Connect 24 Volt DC power cable to front of MBU and press POWER button
3. Connect fuel hose to front of MBU and fuel supply
4. Turn burner control to HIGH (FUEL) setting
5. Press FUEL button
6. When fuel indicator stops flashing - disconnect hose
7. Press POWER button
OPERATION
1. Press POWER button
2. Turn burner control to HIGH (START) setting
3. Press START button
4. When run indicator lights, turn burner control to desired setting
5. In the event of an automatic shut down see Operating Instructions
Shut Down
1. Press STOP button
2. Press POWER button
MBU V3
START
STOP
HIGH (START) (FUEL)
ULTRA LOW
Run
Warm Up
Fueling/Full
Low Fuel
Voltage

Control panel and data plate decals will be changed to reflect updated

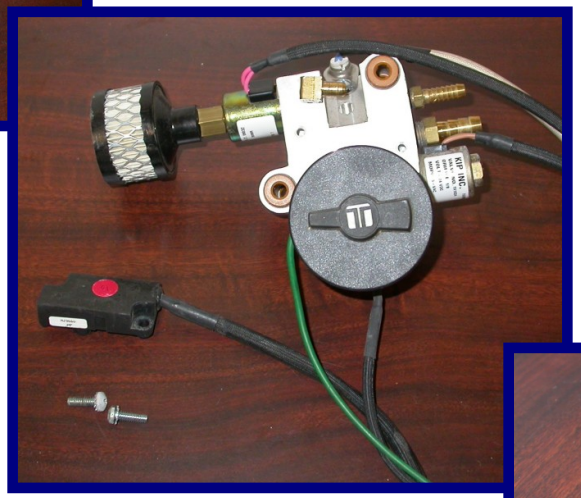
Modern Burner Unit (MBU)

Flame Sensor Upgrade



Original flame sensors begin failing at 190°F

New flames sensors operate at 325+°F



If Burner shuts down 4 seconds after releasing start button, flame sensor has failed

New flame sensors have serial numbers beginning with 89568-0001

Modern Burner Unit (MBU)

New Model Power Converter (on right)

- ½ inch shorter
- 5 lbs lighter
- More robust and reliable

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